



# TESCO NURTURE MODULE

## Quality Management System

### PRINCIPLES AND CRITERIA

ENGLISH VERSION 13.0\_FEB25

PUBLISHED ON: 28 FEBRUARY 2025

VALID FROM: 1 JUNE 2025

REPLACES VERSION 12 AS OF: 1 JUNE 2025

These principles and criteria (P&Cs) shall be completed together with the quality management system P&Cs.

Nº	Principle	Criteria	Level
NM QMS	The assessment of the QMS of the producer group/Option 1 multisite producer with QMS demonstrates that the Nurture Module is correctly implemented and internally assessed annually. Non-compliances are identified and corrective actions are taken to enable compliance of all participating producer group members. There is a system in place to regularly inform and train key staff on the Nurture Module requirements.		
	<p><b>The P&amp;Cs below shall be audited if all of the following apply:</b></p> <p>1) The producer uses a product handling unit (packhouse or open shed operation).  2) In the product handling unit Tesco products are handled.  3) The Tesco products are “unfinished,” i.e., not ready for retail sale when dispatched.</p> <p>For Option 2 producer groups with more than one central product handling unit, the rules set out in Integrated Farm Assurance (IFA) version 6 apply.</p>	<i>N/A if any one of these points does not apply or if the handling facility is only providing storage. Exception to point 3 for bananas: Packing facility shall be audited.</i>	
NM 12	Agreed specifications are available on the site and include information that is appropriate to the product and the activities that are performed on the site.	Specifications of agreed product parameters (e.g., description of the product and packaging) shall be available either in paper or electronic form.	Major Must
NM 13	People who have suffered from vomiting or diarrhea do not enter packing or storage areas until they have been symptom-free for a minimum of 48 hours.	There shall be a procedure in place to prevent ill or infected staff from returning to the product handling area until they have been symptom-free for a minimum of 48 hours.	Major Must

Nº	Principle	Criteria	Level
NM 14	The operation has an implemented policy for effective identification and storage of cleaning equipment to prevent cross contamination of food contact surfaces.	Equipment, utensils, tools, and/or single-use items for cleaning or sanitizing (including for cleaning and sanitizing food contact and non-food contact surfaces) shall be maintained in a manner sufficient to avoid becoming a source of product contamination and be stored away from product handling areas.	Major Must
NM 15	Cleaning equipment used on product contact surfaces is used for that purpose alone. It is never used for cleaning other items, e.g., floors, sinks, or toilets.	Any cleaning equipment (e.g., brooms, mops, brushes, cloths) used on product contact surfaces shall be used for that purpose only.	Major Must
NM 16	Calibrations for measuring equipment are conducted at least annually.	There shall be a written procedure, and records shall be kept. Methods of verification and the acceptable range of variation shall be documented, referencing a national or international calibration standard where applicable.	Major Must
NM 17	Equipment used to measure or monitor legal or product safety parameters are checked for accuracy at appropriate defined intervals, and the results are recorded.	Measuring equipment includes: scales, pH meters, etc. There shall be a written procedure for calibration/accuracy checks, and records shall be kept. The procedure shall include action to take if equipment is found to be operating outside acceptable limits.	Major Must
NM 18	In addition to IFA v6 P&Cs FV 07 and FV 33.05, and PHA 6.3 and PHA 2.2.1: Wherever there is a risk of mixing products of different kinds (varieties, origin countries) or different legal requirements (other certification schemes, organic production), products are segregated during storage and packing.	There shall be in place an effective procedure to prevent mixing.	Major Must

Nº	Principle	Criteria	Level
NM 19	Decanting, mixing, and dilution of chemicals, including those used postharvest, and for cleaning, maintenance, and lubrication, take place away from products.	There shall be a procedure requiring that decanting, mixing, and/or dilution of chemicals take place away from products. The procedure shall be demonstrated on the site.	Major Must
NM 20	Procedures ensure that packaging, labels, stickers, and/or batch/lot codes are correct immediately before they are used.	Checks shall be carried out before packing starts each day, at appropriate intervals during the packing run, at the end of the packing run, and whenever packaging, stickers, or labels are brought to the packing area for use. There shall be a written procedure and records shall be kept.	Major Must
NM 21	Unused packaging, labels, and stickers for previous products are removed from the packing area/line before starting the next product packing run.	No packaging, labels, or stickers from previous packing runs shall be present in the packing area/line.	Major Must
NM 22	Non-conforming packaging is identified and segregated so it cannot be used.		Major Must
NM 23	Products are checked for compliance with the agreed specifications/quality requirements before being released for dispatch.	Records of the checks shall be kept.	Major Must
NM 24	There is a documented process flow showing all the steps involved for any activities that could affect food safety.		Major Must
NM 25	The packhouse keeps records of product contact packaging (used, stored, and/or purchased).	The records shall cover all packaging material used in the packhouse.	Major Must

Nº	Principle	Criteria	Level
NM 26	The packhouse carries out at least one traceability test annually on a product registered for the Nurture Module, in addition to any traceability exercises carried out during any other second- or third-party assessments.	Records of the test shall be kept.	Major Must
NM 27	Records demonstrate that the packhouse is able to gather the necessary traceability and mass balance information within four hours.	<p>The packhouse shall keep traceability records that show start and end times of the traceability test, and, for example:</p> <ul style="list-style-type: none"> <li>• The plot or field where the product was grown (where appropriate)</li> <li>• When product and/or product contact packaging was delivered and where it came from</li> <li>• How much product and/or packaging was received</li> <li>• Details of key product safety, legality, and quality checks carried out (e.g., intake checks, dispatch checks)</li> <li>• When packed product was dispatched, its destination (including for waste/rejected product), and how much was dispatched</li> <li>• How much product/product contact packaging is still on the site</li> </ul>	Major Must
NM 28	Where packhouses use “break-back” pest control traps, it is permitted within local legislation, and there is evidence that Tesco has given permission for their use.	Records shall be kept of permission from Tesco (e.g., email from a Tesco technical manager).	Major Must
NM 29	“Break-back” pest control traps are enclosed, tamper-proof, and ensure an immediate kill. There is a system for identifying when a device has been activated.	Relevant staff shall be notified when a device has been activated.	Major Must

Nº	Principle	Criteria	Level
NM 30	“Break-back” pest control traps are checked at least weekly if they are being used to monitor pest activity. Where they are being used to manage an infestation, such traps are checked daily until there has been no evidence of activity for seven days.	Records shall show that responsible staff is competent to check the condition and activation of traps, dispose of pests, and reset traps as necessary. Records of daily/weekly activation checks (as required) shall be kept.	Major Must

### **Copyright**

© Tesco plc. Tesco Stores Limited, Shire Park, Welwyn Garden City, Hertfordshire, AL7 1GA, UK

© Copyright: GLOBALG.A.P. c/o FoodPLUS GmbH, Spichernstr. 55, 50672 Cologne, Germany

Copying and distribution permitted only in unaltered form.